

8. ABSTRACT

A method for improving the quality and safety of a cooking oil while extending the working life of the cooking oil includes the steps of applying a non-reactive gas or a non-reactive gas mixture to a cooking oil, with a food residue therein, during the working lifetime of the cooking oil. Thereby, reactions, which degrade the cooking oil, may be inhibited. Furthermore, the formation of acrylamide within or on foods cooking in the oil may be inhibited. An optional step of pre-treating and/or packaging a food product before it is cooked in the cooking oil, whereby oxygen is removed and/or excluded from the food product and/or the ambient of the food product, may enhance the results that can be obtained by the invention. Preferably, the optional pre-treatment and/or packaging step is applied to the food product before it is cooked in the cooking oil. Consequently, the quality of a cooking oil can be maintained and its working life can also be extended. Moreover, the safety risk due to acrylamide formation within or on fried foods can be minimized.